



**21st January**

**Two courses - 35**

**Three courses - 40**

**Rosemary focaccia** - Estate Dairy butter - 6.5

**Roasted garlic hummus** - rose harissa, flatbread - 7.5

**Nocellara del Belice and Kalamata olives** - 5

**Beal's Farm Mangalitsa charcuterie** - 10

**Padron peppers** - smoked sea salt - 7.5

**Fish croquettes** - smoked paprika aioli - 8

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**Roasted carrot soup** - chimichurri

**Line caught Scottish mackerel** - roasted beetroots, horseradish, crème fraîche

**Sicilian blood orange** - ricotta, bitter leaves, truffled honey, walnut

**Chicken liver parfait** - clementine, madeira jelly

**South Coast crab** - Nashi pear, almond, coriander (£10 supplement)

**Roast sirloin of Shorthorn beef** - roast potatoes, Yorkshire pudding, gravy

**Roast Middle White pork belly** - roast potatoes, Yorkshire pudding, gravy

**Roast Suffolk lamb leg** - roast potatoes, Yorkshire pudding, gravy

**Delica pumpkin risotto** - pumpkin seeds, ricotta, rocket

**Tanner's beer battered fish and chips** - crushed peas, lemon, tartare sauce

**Cornish hake** - Jerusalem artichoke, Monks Beard, shellfish brown butter

**Sticky toffee Sundae**

**70% Saint Domingue chocolate delice** - salted caramel ice cream

**Brioche bread and butter pudding** - vanilla custard

**Vanilla panna cotta** - mango, coconut, passionfruit

**Ice cream and sorbets**

**Selection of British cheeses**

(3x cheeses £6 supplement, 5x cheeses £10 supplement)

**FOR THE BAR AND VEGAN MENUS PLEASE ASK A MEMBER OF STAFF.**

**IF YOU HAVE ANY FOOD ALLERGIES, PLEASE INFORM YOUR SERVER PRIOR TO ORDERING.**

Please note a discretionary service charge of 12.5% will be added to the final bill.

Whenever possible we use fresh traceable local produce, please be understanding during our busiest times.